

INFORMATION LETTER

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NATIONAL CANNERS ASSOCIATION

For Members
Only

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ALLOCATIONS OF PACKS

Table Shows U. S. and Civilian Totals Of Canned Fruits, Vegetables, Juices and Specialties

The following table shows the total pack of canned fruits, vegetables, juices and specialties, together with the approximate allocation of these packs to the Government and the civilian trade. In the case of 1941 and 1942 packs, this breakdown is based on sales to these two groups respectively, whereas in the case of 1943 the non-civilian or government portion of the pack is calculated from the reservation order adjusted by releases of reserves to date.

The total pack figures for 1943 are estimates, and will be revised from time to time as actual pack statistics are completed.

	1941	1942	1943
	Cases*	Cases*	Est. Cases*
Fruits:			
Total pack.....	60.6	61.0	47.0
Non-civilian.....	7.4	22.5	22.0
Civilian.....	53.2	38.5	25.0
Vegetables:			
Total pack.....	207.3	228.9	207.0
Non-civilian.....	18.0	75.3	60.0
Civilian.....	189.3	153.6	147.0
Fruit Juices:			
Total pack.....	39.1	36.2	47.2
Non-civilian.....	2.7	15.1	17.8
Civilian.....	36.4	21.1	29.9
Specialties:			
Total pack.....	39.5	33.5	29.0
Non-civilian.....	0.0	.7	.8
Civilian.....	39.5	32.8	28.2
Total:			
Total pack.....	346.5	359.6	330.2
Non-civilian.....	28.1	113.6	100.1
Civilian.....	318.4	246.0	230.1

* All figures in millions of standard cases: Fruits, basis 24/2½'s; Vegetables, Juices, and Specialties, basis 24/2's.

† Soups and baby foods.

Stocks in Canners' Hands Available for Civilian Trade

Canned fruit and vegetable stocks available for the civilian trade, in canners' hands on September 1, 1943, were about 5,661,000 cases larger than a year earlier. These stocks, shown in the table below, do not indicate the relative size of the supply for the respective years, as they reflect only a part of the current year's pack. The stocks situation as of a more recent date will

be shown in next week's INFORMATION LETTER.

	1942	1943	1943 com- pared with 1942
	Cases*	Cases*	Cases*
Fruits.....	13,605	15,052	up 1,447
Vegetables.....	48,803	54,830	up 6,028
Juices.....	9,920	9,699	down 221
Specialties.....	5,858	4,265	down 1,693
Total.....	78,185	83,846	up 5,661

* All figures in thousands of standard cases: Fruits, basis 24/2½'s; vegetables, juices, and specialties, basis 24/2's.

CANNED FOODS RELEASED

Canners Permitted to Sell Reserves of String Beans, Tomatoes

The War Food Administration announced on November 26 that canners will be permitted to release for civilian sale 2,000,000 cases of canned string beans and tomatoes they have set aside from their 1943 packs, under terms of the reservation order.

Latest estimates of government requirements, the WFA announcement stated, indicate that this quantity of these foods may be released into regular commercial outlets. The Food Distribu-

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Anti-subsidy Bill Passes House by 278-117 Margin

Turning down a series of modifying amendments and a vote to recommit, the House passed on November 23, by a vote of 278 to 117, the bill to prohibit consumer subsidies on food products and to extend the life of the Commodity Credit Corporation until June 30, 1945. The bill will become the subject of hearings before the Senate Banking and Currency Committee that are scheduled to commence on November 29 and to continue for only a matter of three or four days, according to announcements of the Committee.

Section 3 of the bill (H. R. 3477), which contains the anti-subsidy provisions, was reproduced in the INFORMATION LETTER of October 16, along with a brief explanation of certain of its features. In the LETTER of November 13 there was published excerpts from the report of the House Committee on Banking and Currency giving its explanation of the restrictions contained in Section 3 of the measure.

RUST PREVENTION AND CAMOUFLAGE FOR FOOD CANS

Quartermaster Issues Specifications For Outside Coatings of Cans For Overseas Shipment

Specifications for the coating of the outside of food cans with special quick-drying olive-drab coating materials have been prepared by the Quartermaster Corps. Three specifications have been issued, but only one of these applies to canners. It covers the coating of certain cans for the Quartermaster Corps. The other two specifications pertain to coatings for tin plate, and affect only can manufacturers. The specification of interest to canners is designated "Tentative Specification C.Q.D. No. 200A, 22 October, 1943, Coatings; Exterior, Air-drying, Camouflage and Rust-Inhibiting for Food Cans." The applicable portions of the specification are as follows:

A. Applicable Specifications.

A-1. The following specification of the issue in effect at the time of invitation for bids forms a part of this specification.

A-1a. U. S. Army Specification:

No. 3-1—Paints and Related Materials, General Specification for Inspection and Test, Including Color Card Supplement.

B. Types and Grades.

B-1. This specification covers two types of olive drab material for use on coating of food cans.

TYPE I. A lacquer type material consisting of nitrocellulose, resins, plasticizers and solvents.

TYPE II. An enamel type of material consisting of resins, oils and solvents.

B-1a. Substitution of other types of coatings and systems will be acceptable upon approval of the Military Planning

Division, providing the coating applied to the food cans meets the requirements of the specification.

B-2. Grade. The grades of the coating covered by this specification shall be suitable as a material for application on food cans made of 0.5 fused electrolytic tin plate, 1.25 hot dipped tin plate or chemically treated black iron plate used in the manufacture of food cans.

C. Material and Workmanship.

C-1. Material. The coating shall contain material that will provide consistent and maximum corrosion resistance properties equal to or in excess of minimum requirements.

C-2. Workmanship. The finished coated cans shall be clean, well finished and free from any defects which may affect serviceability or general appearance.

D. General Requirements.

E. Detail Requirements.

E-1. All detail requirements for the finishing of food cans fabricated from the 0.5 fused electrolytic tin plate, 1.25 hot dipped tin plate or chemically treated black plate shall be as herein-after specified.

E-2. Excess foreign matter present on the uncoated cans shall be cleaned off prior to coating.

E-3. Application of Coatings. Any Type. The coating shall be applied to the food can in a uniform manner that will air dry in three (3) to five (5) minutes at room temperature of 70°-80° F.

E-4. Coating Formulation. Coating formulations applied to cans must be approved by the Office of The Quartermaster General prior to application. To obtain this approval manufacturers must submit sample cans coated on a production type equipment as well as tested cans in accordance with the specification together with laboratory report indicating that they are equal to or better than the requirements of this specification. Also, at this time, must be submitted a copy of formula breakdown, with a bill of materials to indicate raw materials necessary for coating. All sample cans tested and submitted shall have a film thickness as recommended in the specification. Approval of formulation will be based on the performance and the requirements of this specification, as well as on the type of material utilized in the formulation.

E-5. Qualification Tests. Qualification tests are necessary. Coated cans shall be selected from actual production runs. Cut sections of production run cans shall be used for tests. It is necessary to exercise care when selecting cans for qualification tests. Experience shows that in the coating production line the cans may become scratched and marred. Selection for tests should be made only from cans having a practically mar free painted surface.

E-6. Color. The coating shall be olive drab and shall approximate the color

of No. 319, of color card supplement to specification No. 3-1.

E-7. Volatile. The volatile matter of both types shall not contain benzene.

E-8. Pigmentation. The pigmentation of both types shall not contain lead or chromate pigments.

E-9. Appearance. The coated cans shall have a smooth continuous film and shall be free of blisters, pebbling, pinholing. However, slight orange-peel appearance will not be cause for rejection.

E-10. Drying. Both types of coatings shall be applied at dry film thickness of 0.5 to 0.8 mils. The films of both types shall air-dry in three (3) to five (5) minutes at room temperature of 70°-80° F.

E-11. Gloss. The gloss shall be not more than 40 when measured with the 60° Gloss meter.

E-12. Hiding. Both types of coating shall show complete hiding when applied at dry film thicknesses of 0.5 to 0.8 mils.

E-13. Elasticity. Cut sections from coated cans when bent over a $\frac{1}{8}$ inch mandrel shall show no cracking, flaking, chipping film failures.

E-14. Adhesion. The coatings when air dried 24 hours shall adhere tightly to the tin coated can. The coating shall give a cohesive ribbon without chipping or flaking.

E-15. Salt Spray Resistance. Panels as prepared in paragraph F-2 shall withstand 200 hours in a standard salt spray machine. The surface of the can shall be 90 per cent free from corrosion.

E-16. Accelerated Weathering. Panels as prepared in paragraph F-2, shall withstand 150 hours in an accelerated weathering machine without chalking; slight fading will be permitted.

F. Methods of Sampling, Inspection and Tests.

F-1. Inspection. Due to the method of coating and conveying of the cans, they may be subjected to slight abrasion. This may cause marring or slight fracturing of the coated surface. Such imperfections shall not be present on more than 10% of the coated surface.

F-2. Preparation of Test Panels. As noted previously in paragraph E-5, panels should be selected from these cans having mar free surfaces. Care should be taken to seal all cut edges of can sections in order to eliminate weak points of corrosion.

F-3. Gloss shall be measured in accordance with specification No. 3-1.

F-4. Adhesion shall be measured in accordance with specification No. 3-1.

F-5. Elasticity. Panels prepared in accordance with paragraph F-2, shall be air-dried for 24 hours and rapidly bent over a $\frac{1}{8}$ -inch mandrel. All tests should be made at 77° F.

F-6. Accelerated Weathering Test. Panels prepared in accordance with Paragraph F-2 shall withstand 150

hours exposure in X-1A "Eveready" National Carbon Arc.

Copies of this specification may be obtained from the Commanding General Chicago Quartermaster Depot, 1819 West Pershing Road, Chicago 9, Illinois.

As indicated by the title of the specification, this coating on the outside of cans of food is to serve two important purposes:

(1) The extraordinarily severe conditions of shipping and storage encountered in certain outlying positions have resulted in losses of canned foods due to rusting of the outside of the cans. The special coatings are designed to prevent or minimize such rusting.

(2) All materials supplied to the front lines must be camouflaged. The shiny surface of the outside of a tin can reflects in the sunlight and is easily visible from airplanes. The special olive-drab coatings will greatly reduce this hazard.

No cans are to be coated except under a direct contract between the canner and the War Department for the coating of a designated lot of cans. This program does not affect civilian cans. It applies only to cans of food purchased by the Army and only to that portion of Army purchases that are designated for overseas shipments. It is understood that the Quartermaster Corps hopes to have a considerable portion of the 1943 pack remaining in canners' warehouses coated with the protective material. The program is also to apply to the 1944 purchasing program of the Quartermaster Corps.

The assistance of the Association's Technical Committee for Rust Prevention will be available to the industry in carrying out this program.

**Inside Enamels Requested
For Certain Pilchard Cans**

In a recent announcement, the Food Distribution Administration has requested canners packing pilchards in tomato sauce to use inside enamel on bodies of No. 1 oval cans manufactured from 1.25 hot dipped plate.

The use of inside enamel on these cans is requested because tests indicate that unenameled cans are not satisfactory, according to FDA. The announcement also stated that canners would be reimbursed for the actual difference between the cost of plain oval can bodies and inside enameled can bodies. Amendment No. 2 to the formal offer of sale contract of the FDA provides for an increase of 6 cents per case where canners use inside enameled bodies.

ROTELONE ORDER REVISED

Use of Insecticide Allowed on Larger List of Fruits and Vegetables

The War Food Administration, on November 22, made revisions in the order controlling the use of rotenone insecticides. These are contained in Revision No. 1 of Food Production Order No. 13.

The revised order permits the use of rotenone insecticides on a larger list of fruits and vegetables than previously authorized. Improvement in the supply of cube and timbo roots, from which the rotenone insecticides are made, now permits their use for the control of the pea weevil and pea aphid on peas; worms, aphids, flea beetles, and harlequin bug on cabbage and other cole crops; bean beetles on beans; asparagus beetles on cutting asparagus; European corn borer on sweet corn; Japanese beetle on peaches, grapes, and small fruits; spittle bug on strawberries; raspberry fruit worm on raspberries and other brambles; gooseberry fruit worm on currants and gooseberries; fruit fly on cherries; and blueberry maggot on blueberries.

The order further provides that finished dusts intended for use on commercial crops may contain up to .075 per cent rotenone. Formerly, the dusts could contain not more than 0.5 per cent rotenone.

To purchase rotenone dusts the farmer is required to sign a certificate stating that the material will be used only for purposes mentioned in the order. Farm, home, or victory gardeners, however, may purchase five pounds or less, when in the form of a powder, or one pint or less, when in the form of a liquid, without furnishing a certificate of use. The small package insecticides for use on gardens may not contain more than 0.5 per cent rotenone when in the form of a finished dust.

California Pilchard Production

Production of California pilchards during the current season totaled 246,050 tons by the end of October, an increase of 8 per cent over production during the comparable period last year, it was reported November 23 by Coordinator of Fisheries Harold L. Ickes.

The pack of canned sardines, which were lagging behind last year's figure during the early weeks of the season, has now increased to 1,437,863 cases, or 2 per cent better than last year's pack at the end of October.

Production of oil and meal showed increases of 13 and 7 per cent, respec-

tively. By October 31, 8,619,673 gallons of oil and 37,545 tons of meal had been produced, compared with 7,651,511 gallons and 34,900 tons last season.

In spite of the increase in total production, the pilchard season has not been uniformly successful throughout California. Landings at the ports of San Francisco and Monterey increased 27 and 6 per cent, respectively, but at the southern ports of San Pedro and San Diego landings were 15 per cent under last year's for the first month of fishing.

House Passes Tax Bill

The House Ways and Means Committee's tax bill, containing a complete retroactive exemption from renegotiation of contracts for sales to the Government of canned fruits, vegetables, and juices and probably most types of canned fish, was passed by the House on November 24. The text of the renegotiation exemption was published in last week's INFORMATION LETTER. A forthcoming issue of the LETTER will contain an explanation of certain changes in the excess profits taxes also proposed in the House measure. The bill now goes to the Senate Finance Committee, where hearings are scheduled to start on November 29.

Certain Apples Are Released From FDO 83 Restrictions

All apples regulated by Food Distribution Order 83, which meet the requirements for the State Fancy or higher grades in California, Oregon and Washington or the U. S. No. 1 or higher grades in other States, as specified in the order, were released from the sale and delivery restrictions of FDO 83, November 24, regardless of the size of the apples, the War Food Administration announced.

This action, taken in an amendment to FDO 83.2, specifically released all apples of the Albemarle Pippin, Newtown, Winesap and York Imperial varieties which meet the respective State Fancy, U. S. No. 1, or higher grade standards, but which were heretofore restricted solely on account of size. Previously all apples of these varieties smaller than 2½ inches in diameter were required to be sold or delivered for processing, used for processing, or else held for sale to the Food Distribution Administration. The amendment removes these restrictions.

METHODS FOR PRICING OF APPLE AND GRAPE JELLIES

OPA Amendment Sets Up Provisions for Increases in 1943 Fruit Costs

Packers of fruit preserves, jams and jellies made from apples, apple products and frozen grapes were provided with pricing methods for their products in Amendment No. 3 to Maximum Price Regulation No. 473, which became effective November 20.

The methods provided will reflect increases in 1943 fruit costs to the packer.

Apples, apple products and frozen grapes were not included in the maximum price regulation fixing packers' prices on other types of jams and jellies because the crops were not ready for processing at the time the regulation was issued. Through Amendment No. 3 the Office of Price Administration brings these commodities under coverage of this regulation.

The action provides that October and November shall be the 1943 base pricing period for fresh apples, apple juice, apple concentrates, dried apple skins and cores, boiled cider and frozen grapes. This base period will be used by packers in computing increased costs of the raw materials which go into fruit preserves, jams and jellies.

The action allows the packer to figure his increase by finding the difference between his 1942 weighted average cost and his 1943 weighted average cost purchases or contracted for during or prior to the 1943 base period.

For each of the commodities, limits are set on the amount the packer may use to compute his weighted average 1943 cost. For fresh apples used in making apple preserves he must not use any amount in excess of \$3.10 per 100 pounds of raw weight delivered at his customary receiving point. This \$3.10 figure is the top price announced by the Department of Agriculture and approved by the Office of Economic Stabilization to be paid to growers in 1943 for No. 1 cannery grade, "A" varieties of apples.

Likewise, for fresh apples used in making apple jellies and combinations of apple jellies with other flavors, the packer must not use for computation any amount in excess of \$1 per hundred pounds of raw weight at the customary receiving point. One dollar per hundred pounds of raw weight is the recommended growers' maximum price for cider apples.

For apple juice, apple concentrates, dried apple skins, apple cores and boiled cider, the packer must base his computations for increased cost on an

amount no higher than his supplier's maximum prices.

The same principle applies to frozen grapes. Supplier's maximums for this frozen commodity were recently set, and these maximums are the greatest amount which the packer may include in computing his 1943 weighted average cost.

Amendment 3 to MPR 473 also changes certain provisions relating to figuring permitted increases in raw material costs for fresh, frozen and packed plums. OPA stated that the \$55 a ton top price recommended to be paid to growers in 1943 was intended to apply only to plums grown in Oregon, Washington, California, Idaho and Utah. Plums grown in other States were not meant to be included because under 1942 processor regulations maximum prices for plums grown in other States reflected higher costs than in these five States. As a result of the amendment action, no permitted increase in packers' prices is allowed where plums grown in other States are used, whether fresh, frozen or packed.

In the same action OPA substituted the term "packed" for "canned" whenever the term "canned" has been used to designate processed fruits other than frozen.

Wholesale Inventory Set at 5

The third successive monthly reduction in wholesalers' maximum allowable inventories of rationed processed foods was announced November 27 by the Office of Price Administration, through the issuance of Amendment No. 30 to Revised Supplement 1, Ration Order 18, effective December 2. This gradual reduction in allowable wholesale inventories reflects a seasonal adjustment as the production periods for most processed foods has ended, it was explained.

The "wholesale inventory factor," by which OPA determines the wholesaler's maximum allowable inventory, was set at 5 for the reporting period from January 1 through January 29, 1944.

CANNED FOODS RELEASED

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tion Administration, therefore, has authorized the Office of the Quartermaster General to permit canners to release their full "contingency" reserves of these two foods.

Earlier releases of contingency reserves of other canned products have been announced in the INFORMATION LETTER as they were made.

Raw Sweet Potato Costs

Advance notice of how raw sweet potato costs would be figured in formula pricing of canned sweet potatoes of the 1943 crop, was given to packers November 23 by the Office of Price Administration.

In calculating their prices under the formula to be used, the packers will have to determine the weighted average price of the sweet potatoes to them on the basis of at least 75 per cent of their purchases, with the understanding that under no circumstances can the average raw sweet potato cost exceed 90 cents per 50-pound bushel delivered at the processor's customary receiving point.

The formula to be established for pricing the processed commodity will follow, in general, that used for other commodities covered by Maximum Price Regulation 132, in 1942 and MPR 306, in 1943, OPA stated.

Vegetable Cutting Scheduled

The Canners League of California will hold its annual vegetable sample cutting at the Palace Hotel, San Francisco, on December 7. Samples of the 1942 and 1943 packs of canned asparagus, spinach, tomatoes and tomato juice are to be cut.

Georgia Convention Dates

The annual convention of the Georgia Canners Association will be held at the DeSoto Hotel, Savannah, on January 26 and 27.

Mailing of Ration Points

Users of rationed meats, and processed foods will not be considered in default of point payments for C.O.D. shipments if they mail to the supplier the necessary ration points the day the shipment is received, the Office of Price Administration has announced. This applies to all users except consumers.

OPA has always permitted points to be mailed in payment for C.O.D. shipments of rationed meats, fats, and processed foods, although some confusion has existed in the trade regarding this procedure, it was explained.

The provision is intended to permit the receiver of a C.O.D. shipment to mail the points to his supplier. The envelope containing the points, OPA rationing officials stressed, must be postmarked the same day the delivery is received.

New Officers for Indiana

The newly elected officers of the Indiana Canners Association are: President, Carl Scudder, Windfall; vice-president, F. M. Cravens, Franklin; secretary, A. F. Dreyer, Indianapolis.

Re-registration of Industrial Users Is Required by OPA

The entire procedure for obtaining rationed foods for industrial use will be simplified, the Office of Price Administration announced November 22.

Under the plan, all industrial users will re-register with OPA between December 15, 1943, and January 5, 1944, on a single form, and in the future make application for all food allotments under all rationing programs at one time. Previously, three separate registrations were required under the sugar, processed foods, and meats-fats rationing programs.

In preparation for this step, industrial users will be required to make application for their remaining food allotments for 1943 before December 15. Ordinarily they would be permitted to apply for these allotments throughout December. The change in dates is announced to avoid confusion and duplication of work at the local boards during the period of re-registration, it was stated.

The re-registration will include all industrial users, who have previously registered with OPA, including those who obtain foods under Ration Orders 3, 13, and 16 (Sugar, Processed Foods, and Meat-Fats).

Registration for persons operating more than one establishment will be identical under all rationing programs, allowing an industrial user to register each unit he operates separately or to group all of them under a single registration, regardless of the kind of rationed foods he uses.

OPA emphasized that it will be necessary for each industrial user to apply to his local board to fill out a new form between December 15 and January 5. To avoid confusion and duplication of work for boards at this time, applications for 1943 allotments are being cut off on December 14.

New Dates for Northwest

The Northwest Canners Association has changed the dates for its annual meeting, according to an announcement by Secretary Clayton L. Long. The meeting will be held at the Olympic Hotel, Seattle, Washington, January 26 to 28, instead of January 5 to 7 as previously planned.